

SUNDAY LUNCH DECEMBER

SNACKS FOR THE TABLE

Milk Bread Loaf with Chicken Fat Butter | 3.5 Gordal Olives & Spiced Nuts | 3.5 Lindisfarne Oysters & Mignonette | 3.5 each Davidstow Cheese & Chive Croquettes | 5 Beef Carpaccio, Pickled Silverskin Onions & Cornichons | 6

3 Courses | 40

Ham Hock Terrine, Spiced Pear, Parsnip & Mustard

YORKSHIRE FREE RANGE TURKEY BREAST

Beef Fat Carrot
Honey Roasted Parsnips
Yorkshire Pudding
Roast Potatoes
Braised Red Cabbage
Pigs in Blankets
Brussel Sprouts with Pancetta & Chestnut
Crushed Carrot and Swede
Red Wine Gravy

Chocolate Tart, Orange & Vanilla

Selection of Cheeses | Supplement 14



SUNDAY LUNCH JANUARY

SNACKS FOR THE TABLE

Milk Bread Loaf with Chicken Fat Butter | 3.5 Gordal Olives & Spiced Nuts | 3.5 Citrus Cured Trout, Dill & Lemon | 5.5 Davidstow Cheese & Chive Croquettes | 5 Chicken Liver Parfait, Brioche, Pear & Hazelnut | 5.5

3 Courses | 40

Beef Shin Croquette, Parsley & Carrot

ROASTED CHICKEN BALLOTINE WITH SAGE & ONION STUFFING

Chicken Fat Carrot
Yorkshire Pudding
Roast Potatoes
Tenderstem Broccoli
Hispi Cabbage with Miso & Coal
Crushed Carrot and Swede
Comte Leek Gratin
Roast Chicken Gravy

Treacle Tart, Raspberry, Clotted Cream Ice Cream

Selection of Cheeses | Supplement 14



SUNDAY LUNCH FEBRUARY

SNACKS FOR THE TABLE

Milk Bread Loaf with Chicken Fat Butter | 3.5 Gordal Olives & Spiced Nuts | 3.5 Citrus Cured Trout, Dill & Lemon | 5.5 Davidstow Cheese & Chive Croquettes | 5 Chicken Liver Parfait, Brioche, Pear & Hazelnut | 5.5

3 Courses | 40

Pork Terrine, Pear, Celeriac & Endive

SALT AGED YORKSHIRE BEEF

Beef Fat Carrot
Yorkshire Pudding
Roast Potatoes
Tenderstem Broccoli
Hispi Cabbage with Miso & Coal
Crushed Carrot and Swede
Comte Cauliflower Cheese
Red Wine Gravy

Chocolate Mousse & Dulce de Leche

Selection of Cheeses | Supplement 14



SUNDAY LUNCH MARCH

SNACKS FOR THE TABLE

Milk Bread Loaf with Chicken Fat Butter | 3.5 Gordal Olives & Spiced Nuts | 3.5 Citrus Cured Trout, Dill & Lemon | 5.5 Davidstow Cheese & Chive Croquettes | 5 Chicken Liver Parfait, Brioche, Pear & Hazelnut | 5.5

3 Courses | 40

Celeriac & Apple Veloute

WILD GARLIC PORCHETTA

Pork Fat Carrot
Yorkshire Pudding
Roast Potatoes
Tenderstem Broccoli
Hispi Cabbage with Miso & Coal
Crushed Carrot and Swede
Caramelised Apple Ketchup
Comte Leek Gratin
Red Wine & Sage Gravy

Vanilla Cheesecake, Blackberry & Sloe Gin

Selection of Cheeses | Supplement 14